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IN THE CLAIMS:

1. (currently amended) In combination with a plurality of trays for holding pre-cooked food having been previously cooked in a cooking appliance, each tray having a bottom wall and side and end walls extending up from the bottom wall to an upper rim
5 defining an open top of the tray, a food holding oven for holding pre-cooked food at a selected food holding temperature, said food holding oven comprising:

a cabinet having an interior;
partitions in the cabinet dividing said interior into a
10 plurality of separate, thermally isolated holding compartments each ~~adapted for being sized for~~ removably receiving ~~[[a]]~~ only one tray of said plurality of trays;

a plurality of heat sources in said compartments above said trays adapted for activation to emit radiant heat to the food in
15 the trays to warm the food; and

a control mechanism for controlling operation of the heat sources independent of one another whereby the food holding temperature in each compartment may be independently controlled.

2. (original) A combination as set forth in claim 1 wherein said control mechanism comprises a timer control for setting a duration of holding time for each compartment independent of the other compartments, said duration of holding time comprising at
5 least a duration of heated holding time during which a respective heat source is activated.

3. (original) A combination as set forth in claim 2 wherein said duration of holding time comprises the sum of said duration of heated holding time and a duration of non-heated holding time

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during which a respective heat source is not activated.

4. (original) A combination as set forth in claim 1 wherein said control mechanism is operable to activate and deactivate at least one of said heat sources during successive duty cycles thereby to maintain the food in a respective compartment at a selected holding temperature for a duration of heated holding time, each duty cycle comprising a heating interval followed by a non-heating interval.

5. (original) A combination as set forth in claim 4 wherein said control mechanism comprises a duty-cycle control for controlling the length of the heating interval of a duty cycle.

6. (original) A combination as set forth in claim 4 wherein said control mechanism comprises a temperature control for selecting the holding temperature in each compartment.

7. (original) A combination as set forth in claim 6 wherein said control mechanism is operable to deactivate the heat source in at least one compartment while the temperature of the food in said compartment cools down to said selected holding temperature during a duration of non-heated holding time, and for then activating and deactivating the heat source in said at least one compartment during said successive duty cycles thereby to maintain the food in the compartment at said selected holding temperature for said duration of heated holding time.

8. (original) A combination as set forth in claim 7 further comprising a forced air mechanism for delivering cooling air into

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the compartments, said control mechanism being operable to
activate the forced air mechanism during said duration of non-
5 heating holding time.

9. (original) A combination as set forth in claim 7 wherein
said control mechanism comprises a timer control for setting a
duration of holding time for each compartment independent of the
other compartments, said duration of holding time comprising at
5 least a duration of heated holding time during which a respective
heat source is activated.

10. (original) A combination as set forth in claim 9
wherein said timer control is operable for setting a duration of
holding time comprising the sum of said duration of non-heated
holding time and said duration of said heated holding time.

11. (original) A combination as set forth in claim 6
wherein said control mechanism is operable to activate the heat
source in at least one compartment to raise the temperature in
the compartment to said selected holding temperature during a
5 duration of rethermalizing holding time, and for then activating
and de-activating the heat source in said at least one
compartment during said successive duty cycles thereby to
maintain the food in the compartment at said selected holding
temperature for said duration of heated holding time.

12. (original) A combination as set forth in claim 11
wherein said control mechanism comprises a timer control for
setting a duration of holding time comprising at least said
duration of holding time comprising at least a duration of heated

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5 holding time during which a respective heat source is activated.

13. (original) A combination as set forth in claim 12
wherein said timer control is operable for setting a duration of
holding time comprising the sum of said duration of
rethermalizing holding time and said duration of said heated
5 holding time.

14. (original) A combination as set forth in claim 1
further comprising a forced air mechanism under the control of
said control mechanism for delivering forced air into the
compartments.

5 15. (original) A combination as set forth in claim 14
wherein said forced air mechanism comprises lower air ducting for
conveying forced air into the compartments at locations below the
trays in the compartments.

16. (original) A combination as set forth in claim 15
wherein said forced air mechanism comprises upper air ducting for
conveying forced air out of the compartments at locations above
the trays in the compartments.

17. (original) A combination as set forth in claim 16
wherein said forced air mechanism further comprises a fan system
for moving air through said upper and lower air ducting.

18. (original) A combination as set forth in claim 17
wherein said fan system is operable in a first mode to circulate
air in one direction along a flow path comprising said lower air

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ducting, said compartments and said upper air ducting, and in a
5 second mode to circulate air in an opposite direction along said
flow path.

19. (original) A combination as set forth in claim 18
further comprising heat sources positioned in at least one of
said upper and lower air ducting for heating air flowing along
said flow path.

20. (original) A combination as set forth in claim 19
wherein said control mechanism further comprises temperature
sensors in the compartments for sensing the temperatures in the
compartments, said control mechanism being operable in response
5 to signals from said temperature sensors to control the operation
of said fan system.

21. (original) A combination as set forth in claim 14
wherein said forced air is convective heating air.

22. (original) A combination as set forth in claim 21
wherein said trays have holes therein for allowing forced air
entering the compartments to flow through the holes and thereby
remove moisture from the food therein.

23. (original) A combination as set forth in claim 1
wherein said heat source is selected from a group comprising a
quartz infrared heat source, a halogen infrared heat source, a
ceramic infrared heat source, and a resistance heating element
5 embedded in magnesium oxide.

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24. (previously presented) A combination as set forth in claim 1 wherein at least some of said trays have one or more vent hole openings for venting moisture from the tray.

25. (original) A combination as set forth in claim 24 wherein different trays have different hole patterns.

26. (original) A combination as set forth in claim 24 wherein different trays have different hole sizes.

27. (original) A combination as set forth in claim 1 further comprising a panel positioned between a heat source and its respective compartment.

28. (original) A combination as set forth in claim 1 wherein said partitions prevent the transfer of food flavors between the compartments.

29. (original) A combination as set forth in claim 1 wherein said heat source comprises one or more electric heating elements located over said trays.

30. (original) A combination as set forth in claim 1 wherein the power delivered by each heat source ranges from 40-600 watts.

31. (original) A combination as set forth in claim 1 further comprising vertically spaced shoulders in each compartment at opposite sides of the compartment for supporting a tray at different elevations in the compartment.

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32. (original) A combination as set forth in claim 1 wherein said compartments have different widths.

33. (original) A combination as set forth in claim 1 wherein said heat sources comprise electric resistance heating elements.

34. (currently amended) A method of controlling the operation of a food holding oven, said oven comprising a cabinet, a plurality of separate, thermally isolated holding compartments in the cabinet, each compartment being adapted for removably receiving a tray for containing pre-cooked food having been previously cooked in a cooking appliance, and a heat source above a respective tray for emitting radiant heat to the food in the tray to warm the food, said method comprising activating and deactivating each heat source during successive time-based duty cycles thereby to maintain the food in a respective compartment at a selected holding temperature for a duration of heated holding time, each duty cycle comprising a predetermined heating interval during which the heat source is activated followed by a predetermined non-heating interval during which the heat source is deactivated.

35. (original) A method as set forth in claim 34 further comprising varying the length of the heating interval of a duty cycle.

36. (original) A method as set forth in claim 34 further comprising maintaining at least two compartments at different

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selected holding temperatures.

37. (original) A method as set forth in claim 34 further comprising placing a tray containing food at a temperature above said selected holding temperature into a respective compartment, deactivating the heat source in the compartment while the food in
5 the compartment cools down during a duration of non-heated holding time, and then activating and deactivating the heat source in said at least one compartment during said successive duty cycles thereby to maintain the food in the compartment at said selected holding temperature for said duration of heated
10 holding time.

38. (original) A method as set forth in claim 37 further comprising delivering cooling air into the compartments during said duration of non-heating holding time.

39. (original) A method as set forth in claim 37 further comprising placing a tray containing food at a temperature below said selected holding temperature into a respective compartment, activating the heat source in the compartment to raise the
5 temperature in the compartment to said selected holding temperature during a duration of rethermalizing holding time, and then activating and deactivating the heat source in said at least one compartment during said successive duty cycles thereby to maintain the food in the compartment at said selected holding
10 temperature for said duration of heated holding time.

40. (original) A method as set forth in claim 34 further comprising setting a duration of holding time for each

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5 compartment independent of the other compartments, said duration of holding time comprising at least a duration of heated holding time during which a respective heat source is activated.

41. (original) A method as set forth in claim 40 wherein said duration of holding time comprises the sum of said duration of heated holding time and a duration of non-heated holding time during which a respective heat source is not activated.

42. (original) A method as set forth in claim 34 further comprising conveying convective heating air into the compartments.

43. (original) A method as set forth in claim 42 further comprising conveying said convective heating air into the compartments at locations below the trays for flow in a generally upward direction toward said trays.

44. (original) A method as set forth in claim 42 further comprising conveying said convective heating air into the compartments at locations above the trays for flow in a generally downward direction toward said trays.

5 45. (original) A method as set forth in claim 42 further comprising circulating heating air through the compartments in one direction and then reversing the direction of air flow to circulate heating air through the compartments in a different direction.

46. (original) A method as set forth in claim 34 further

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comprising varying the vertical position of at least one tray in a respective compartment.

47. (currently amended) A method of controlling the operation of a food holding oven, said oven comprising a cabinet, a plurality of separate, thermally isolated holding compartments in the cabinet, a plurality of trays for containing pre-cooked food having been previously cooked in a cooking appliance, each compartment being ~~adapted for~~ sized for removably receiving only one tray per compartment, and heat sources above respective trays adapted for activation to emit radiant heat to the food in the trays to warm the food, said method comprising:

placing at least one tray of said plurality of trays in the oven such that only one tray is received in a respective compartment;

setting a selected holding temperature for each compartment;

setting a duration of holding time for each compartment;

said duration of holding time comprising a duration of heated holding time; and

activating each heat source during a respective duration of heated holding time thereby to maintain the food in a respective compartment at said selected holding temperature.

48. (original) A method as set forth in claim 47 wherein said duration of holding time comprises the sum of said duration of heated holding time and a duration of non-heated holding time during which a respective heat source is not activated.

49. (original) A method as set forth in claim 47 further comprising placing a tray containing food at a temperature above

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5 said selected holding temperature into a respective compartment,
deactivating the heat source in the compartment while the
temperature in the compartment cools down to said selected
holding temperature during a duration of non-heated holding time,
and then activating and deactivating the heat source in said at
least one compartment during successive duty cycles thereby to
maintain the food in the compartment at said selected holding
10 temperature for said duration of heated holding time.

50. (original) A method as set forth in claim 49 further
comprising delivering cooling air into the compartments during
said duration of non-heating holding time.

51. (original) A method as set forth in claim 50 further
comprising placing a tray containing food at a temperature below
said selected holding temperature into a respective compartment,
activating the heat source in the compartment to raise the
5 temperature in the compartment to said selected holding
temperature during a duration of rethermalizing holding time, and
then activating and deactivating the heat source in said at least
one compartment during said successive duty cycles thereby to
maintain the food in the compartment at said selected holding
10 temperature for said duration of heated holding time.

52. (original) In combination with a plurality of trays for
holding warm food, each tray having a bottom wall and side and
end walls extending up from the bottom wall to an upper rim
defining an open top of the tray, an oven for transferring heat
5 to food in the trays, said oven comprising:

a cabinet having an interior for removably receiving said

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plurality of trays;

10 a plurality of covers covering the open tops of the trays,
each cover having a metallic portion overlying the top of a
respective tray;

15 a source for heating the metallic portion of each cover
whereby the metallic portion is adapted to emit radiant heat to
the food in the respective tray to warm the food in the tray; and
one or more openings in at least some of the covers for
venting moisture from each tray having such a cover.

53. (original) A combination as set forth in claim 52
wherein one or more of said covers are in sealing contact with
the rims of respective trays.

54. (original) A combination as set forth in claim 52
wherein one or more of said covers are spaced above the rims of
respective trays by a distance no greater than one inch.

55. (original) A combination as set forth in claim 52
wherein one or more of said covers are spaced above the rims of
respective trays by a distance no greater than about 0.40 in.

56. (original) A combination as set forth in claim 52
wherein said source comprises one or more electric heating
elements located over said covers.

57. (original) A combination as set forth in claim 56
wherein each heating element is enclosed in a housing affixed to
an interior surface of the cabinet.

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58. (original) A combination as set forth in claim 52 wherein said source is spaced above each cover a distance less than 2.0 inches.

59. (original) A combination as set forth in claim 52 wherein said source is spaced above each cover a distance less than 1.0 inches.

60. (original) A combination as set forth in claim 52 further comprising a plurality of tray-receiving members in said cabinet, each being sized and configured for holding a single tray.

61. (original) A combination as set forth in claim 60 wherein said tray-receiving members are heat sinks each having a bottom wall and side walls extending up from the bottom wall for receiving a tray therebetween.

62. (original) A combination as set forth in claim 61 wherein the side walls of each heat sink have generally horizontal shoulders for supporting one of said covers over the tray.

63. (original) A combination as set forth in claim 62 wherein each cover comprises a generally horizontal metal cross wall and legs extending down from the cross wall for bearing on the shoulders of a respective heat sink, the spacing between the cross wall of the cover and the bottom wall of the heat sink being not substantially greater than the height of the tray received in the heat sink.

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64. (original) A combination as set forth in claim 52 wherein the combined areas of said one or more openings in a cover is less than 25% of the area of the open top of the tray it is covering.

65. (original) A combination as set forth in claim 52 wherein the combined areas of said one or more openings in a cover is less than 5% of the area of the open top of the tray it is covering.

66. (original) A combination as set forth in claim 52 wherein the combined areas of said one or more openings in a cover is less than 1% of the area of the open top of the tray it is covering.

67. (original) A combination as set forth in claim 52 wherein the heat source is operable to heat each cover to a temperature ranging from 200-500° F.

68. (original) A combination as set forth in claim 52 wherein the power delivered by said heat source to each cover ranges from 100-500 watts.

69. (original) A cover for covering a tray received in an oven having a heat source therein, each tray having a bottom wall and side and end walls extending up from the bottom wall to an upper rim defining an open top of the tray, said cover comprising:

a metallic wall adapted to overlies the open top of tray for

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receiving heat from said heat source and for emitting radiant heat to the food in the tray to warm it; and
one or more openings in the cover for venting moisture from
10 the tray.

70. (original) A cover as set forth in claim 69 wherein said metallic wall extends generally horizontally over the tray, said cover further comprising legs extending down from the cross wall for supporting the cover in the oven over the tray.

71. (original) A cover as set forth in claim 69 wherein the combined areas of said one or more openings is less than 25% of the area of the open top of the tray.

72. (original) A cover as set forth in claim 71 wherein the combined areas of said one or more openings is less than 5% of the area of the open top of the tray.

73. (original) A cover as set forth in claim 72 wherein the combined areas of said one or more openings is less than 1% of the area of the open top of the tray.

74. (previously presented) A combination as set forth in claim 1 wherein said control mechanism is operable to control operation of each heat source to deliver heat to the food in a respective tray to warm the food to a selected holding
5 temperature, and then to vary the amount of heat delivered to the food to hold the food at said selected holding temperature.

75. (previously presented) A combination as set forth in

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claim 74 wherein said control mechanism comprises an operator input device for selecting a type of food to be placed in said compartment, and wherein said control mechanism is programmed for
5 operating the heat source according to a predetermined protocol depending on the type of food selected.

76. (currently amended) A combination as set forth in claim 1 wherein said control mechanism is programmed to operate said heat source according to a predetermined protocol to vary said heat delivered to said ~~heat source~~ food depending on the type of
5 food placed in the compartment.

77. (previously presented) A combination as set forth in claim 1 wherein said control mechanism comprises an operator input device for selecting a type of food placed in a respective compartment, and wherein said control mechanism is programmed to
5 operate a respective heat source to heat the food in said respective compartment to a pre-programmed selected holding temperature, and then to hold the food at said pre-programmed selected holding temperature.

78. (previously presented) A combination as set forth in claim 77 wherein said control mechanism is responsive to said operator input device to operate the heat source to hold the food at said pre-programmed selected holding temperature for a pre-
5 programmed holding duration.

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79. (previously presented) A method as set forth in claim 34 wherein the food is placed in the compartment at a temperature less than ambient temperature, and wherein said method further comprising activating the heat source to
5 deliver heat to the food until the food reaches said selected holding temperature, and then varying the amount of heat delivered to the food to maintain the food at said selected holding temperature.

10 80. (previously presented) A method as set forth in claim 79 wherein said method further comprising programming said oven to heat the food in each compartment to a selected holding temperature which varies depending to the type of food placed in the compartment.

81. (previously presented) A method as set forth in claim 47 wherein the food is placed in the compartment at a temperature less than ambient temperature, and wherein said
5 method further comprises activating the heat source to deliver heat to the food until the food reaches said selected holding temperature, and then varying the amount of heat delivered to the food to maintain the food at said selected holding temperature.

82. (previously presented) A method as set forth in claim 81 wherein said method further comprising programming said oven to heat the food in each compartment to a selected
5 holding temperature which varies depending to the type of food placed in the compartment.

83. (cancelled)

84. (previously presented) In combination with a

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plurality of trays for holding warm food, each tray having a bottom wall and side and end walls extending up from the bottom wall to an upper rim defining an open top of the tray, at least some of said trays having at least one vent hole opening for venting moisture from the tray, an oven for transferring heat to food in the trays, said oven comprising:

- 10 a cabinet having an interior;
 partitions in the cabinet dividing said interior into a plurality of separate, thermally isolated holding compartments each adapted for removably receiving a tray of said plurality of trays;
- 15 a plurality of heat sources in said compartments above said trays adapted for activation to emit radiant heat to the food in the trays to warm the food; and
 a control mechanism for controlling operation of the heat sources independent of one another whereby the
- 20 temperature in each compartment may be independently controlled.

85. (cancelled)

86. (previously presented) A method of controlling the operation of an oven, said oven comprising a cabinet, a plurality of separate, thermally isolated holding
- 5 compartments in the cabinet, each compartment being adapted for removably receiving a tray for containing food, and heat sources above respective trays adapted for activation to emit radiant heat to the food in the trays to warm the food, said method comprising:
 - 10 setting a selected holding temperature for each compartment;
 - setting a duration of holding time for each

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compartment, said duration of holding time comprising a duration of heated holding time;

15 activating each heat source during a respective duration of heated holding time thereby to maintain the food in a respective compartment at said selected holding temperature;

 placing a tray containing food at a temperature above:
20 said selected holding temperature into a respective compartment;

 deactivating the heat source in the compartment while the temperature in the compartment cools down to said selected holding temperature during a duration of non-heated
25 holding time; and

 activating and deactivating the heat source in said at least one compartment during successive duty cycles thereby to maintain the food in the compartment at said selected holding temperature for said duration of heated holding
30 time.

87. (previously presented). A food holding oven for holding pre-cooked food at a selected food holding temperature, said food holding oven comprising:

5 a cabinet having a front, a rear, and an interior space;

 a plurality of separate, thermally isolated holding compartments in the interior space of the cabinet for receiving trays for holding the pre-cooked food, each
10 compartment being adapted for receiving one tray per compartment;

 each compartment having an open front end at the front of the cabinet for placement of a respective tray in the compartment and removal of said tray from the compartment;
15 the cabinet having a first row of compartments and a

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second row of compartments, the first row being arranged above the second row;

20 a plurality of heat sources in said compartments above said trays adapted for activation to emit radiant heat to the food in the trays to warm the food; and

a control mechanism for controlling operation of the heat sources independent of one another whereby the food holding temperature in each compartment may be independently controlled.

5 88. (previously presented) A food holding oven as set forth in claim 87 wherein each compartment has an open back end at the rear of the cabinet for placement of a respective tray in the compartment and removal of said tray from the compartment.

89. (previously presented) A food holding oven as set forth in claim 87 wherein the front ends of said compartments are doorless and remain open during a heating operation.

5 90. (previously presented) A food holding oven as set forth in claim 87 wherein said control mechanism is operable to control operation of each heat source to deliver heat to the food in a respective tray to warm the food to a selected holding temperature, and then to vary the amount of heat delivered to the food to hold the food at said selected holding temperature.

91. (previously presented) A food holding oven as set forth in claim 87 wherein said control mechanism is programmed to operate said heat source according to a predetermined protocol to vary said heat delivered to said

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5 food depending on the type of food placed in the
compartment.

92. (previously presented) A food holding oven as set
forth in claim 87 wherein said control mechanism comprises
an operator input device for selecting a type of food placed
in a respective compartment, and wherein said control
5 mechanism is programmed to operate a respective heat source
to heat the food in said respective compartment to a pre-
programmed selected holding temperature and to hold the food
at said pre-programmed selected holding temperature.

93. (previously presented) The food holding oven as
set forth in claim 87 wherein said cabinet has a top, bottom
and opposite sides, the cabinet being sized such that the
distance between the opposite sides is greater than the
5 distance between the top and bottom of the cabinet.

94. (previously presented) The food holding oven as
set forth in claim 93 wherein said control mechanism
comprises an operator input device below the top of the
cabinet and adjacent a side of the cabinet.

95. (currently amended) A food holding oven for holding
pre-cooked food at a selected food holding temperature, said
food holding oven comprising:

5 a cabinet having a front, a rear, and an interior
space;

a plurality of separate, thermally isolated holding
compartments in the interior space of the cabinet for
receiving trays for holding the pre-cooked food;

10 a plurality of heat sources in said compartments above
said trays adapted for activation to emit radiant heat to

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the food in the trays to warm the food; and

15 a control mechanism for controlling operation of the
heat sources independent of one another whereby the food
holding temperature in each compartment may be independently
controlled, the control mechanism being operable to activate
and deactivate at least one of said heat sources during
20 time-based duty cycles thereby to maintain the food in a
respective compartment at a selected holding temperature for
a duration of heated holding time, each duty cycle
comprising a predetermined heating interval during which the
heat source is activated followed by a predetermined non-
heating interval during which the heat source is not
activated, said control mechanism comprising a control for
setting said heating interval and said non-heating interval
25 for each duty cycle.

96. (previously presented) A food holding oven as set
forth in claim 95 wherein said control mechanism comprises a
control for setting said heating interval and said non-heating
interval for each duty cycle.

97. (previously presented) A food holding oven as set
forth in claim 95 wherein said control mechanism comprises an
operator input device for selecting a type of food to be
placed in said compartment, and wherein said control mechanism
5 operates said heat sources in successive duty cycles according
to a predetermined protocol depending on the type of food
selected.

98. (previously presented) A food holding oven as set
forth in claim 97 wherein said control mechanism sets the
heating interval and non-heating interval based on the type of
food selected.

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99. (previously presented) A food holding oven as set forth in claim 97 wherein each duty cycle has the same heating interval and each duty cycle has the same non-heating interval for the type of food selected.

100. (previously presented) A food holding oven as set forth in claim 95 wherein each duty cycle comprises a time-base defined by the total time for the heating interval and the non-heating interval, said control mechanism comprising an operator input device for selecting said time-base.

101. (previously presented) A food holding oven as set forth in claim 95 wherein each duty cycle comprises a time-base defined by the total time for the heating interval and the non-heating interval, said time-base being preset according to a type of food placed in the holding oven.

102. (previously presented) A combination as set forth in claim 1 wherein said control mechanism is operable to activate and deactivate at least one of said heat sources during duty cycles thereby to maintain the food in a respective compartment at a selected holding temperature for a duration of heated holding time, each duty cycle comprising a heating interval during which the heat source is activated followed by a non-heating interval during which the heat source is not activated.

103. (previously presented) A combination set forth in claim 102 wherein said control mechanism comprises an operator input device for selecting a type of food to be placed in said

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compartment, and wherein said control mechanism operates said
5 heat sources in successive duty cycles according to a
predetermined protocol depending on the type of food selected.

104. (previously presented) A combination set forth in
claim 103 wherein said control mechanism operates said heat
sources according to a predetermined protocol to vary said
heating interval and said non-heating interval heat based on
5 the type of food placed in a respective compartment.

105. (previously presented) A combination as set forth
in claim 102 wherein each duty cycle comprises a time-base
defined by the total time for the heating interval and the
non-heating interval, said control mechanism comprising an
5 operator input device for selecting said time-base.

106. (previously presented) A combination as set forth
in claim 102 wherein each duty cycle comprises a time-base
defined by the total time for the heating interval and the
non-heating interval, said time-based being preset according
5 to a type of food placed in the holding oven.

107. (previously presented) A method as set forth in
claim 34 wherein each duty cycle has the same heating interval
and the same non-heating interval.

108. (previously presented) A method as set forth in
claim 34 further comprising programming said oven to operate
said heat source according to a predetermined protocol to vary
said heating interval and said non-heating interval based on

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5 the type of food placed in a respective compartment.

109. (previously presented) A method as set forth in claim 34 wherein each duty cycle comprises a time-base defined by the total time for the heating interval and the non-heating interval, said method further comprises selecting said time-base.

110. (previously presented) A method as set forth in claim 34 wherein each duty cycle comprises a time-base defined by the total time for the heating interval and the non-heating interval, said method further comprising programming said oven
5 to operate according to a preset time-base according to a type of food placed in the oven.